



RHÔNE 4600™

ORIGIN AND APPLICATION

Best suited for fermenting fruit-forward white, rosé and fruit cider wines, where a round full structure is desired.




Lalvin Rhône 4600™ was selected by the Inter-Rhône technical department from Viognier must, after a three year study of yeasts well suited for fermenting fruit forward, elegant white and rosé wines.

This yeast produces a high level of fatty acid ethyl esters, which tend to promote aromatics described as apricot and tropical fruit. When fermented cool (13.5°C), these esters can be quite high, well above sensory thresholds.

Lalvin Rhône 4600™ is a high polysaccharide producer and Australian experience indicates a high glycerol producer, hence offers a round, full mouthfeel. The wines tend to be described as 'having good weight'. This roundness tends to diminish bitterness so is a good choice for Rhône white varieties (such as Marsanne, Roussane, Viognier) and Chardonnay. Although **Lalvin Rhône 4600™** does not enhance the varietal character of Sauvignon blanc or Semillon, this yeast does bring fattiness and balance along with light aromatic ester notes as a good blending component.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white and rosé wine production   
- *Saccharomyces cerevisiae var cerevisiae*
- Desirable fermentation temperature: 13-22°C (55-72°F). *subject to fermentation conditions.
- Alcohol tolerance 15% v/v *subject to fermentation conditions.
- Low relative nitrogen demand (under controlled laboratory conditions).
- Tends to produce low levels of H₂S.
- Short lag phase and moderate fermentation vigour.
- High polysaccharide production.
- Medium - high glycerol production.
- Moderate relative potential for SO₂ production.
- **Very malolactic-bacteria compatible.**
- **Competitive** factor active.
- Average foam producer.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL (2.4lb/1000gal) of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L (264gal) ferment.

- 1) Add 300g (10.6oz) of Go-Ferm Protect Evolution™ to 6L (1.5gal) of 40-43°C (104-110°F) clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C (95-104°F), sprinkle 250g (8.8oz) of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C (9-18°F) of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C (18°F).
- It is recommended that juice / must be inoculated no lower than 18°C (64°F).
- It is recommended to use complex nutrition source, such as **Fermaid**.

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